

# Continuous Sterilizer

CAT 1 / CAT 2 material according to method 1 - 142/2011



**Unique continuous sterilization solution according to method 1 - 142/2011.**

## **Function**

Original Mavitec design for pressure sterilization of animal by-products (ABP) for a continuous processing facility according to method 1 - 142/2011.

By utilizing the energy from the cooking process little extra energy is required to bring the cooked product up to required parameters. This unique method makes it possible to guarantee the retention time in a continuous process. If parameters are not achieved the bypass makes it possible to return the material into the cooker in order to meet required sterilization parameters.

## **Features**

- Complies with method 1 - 142/2011
- Security of controls to convey material back into the cooker temporarily
- Suitable for all capacities
- Bypass included
- Implementation in existing processing lines possible
- Traditional system stays in tact

## **Advantages compared to traditional sterilization systems**

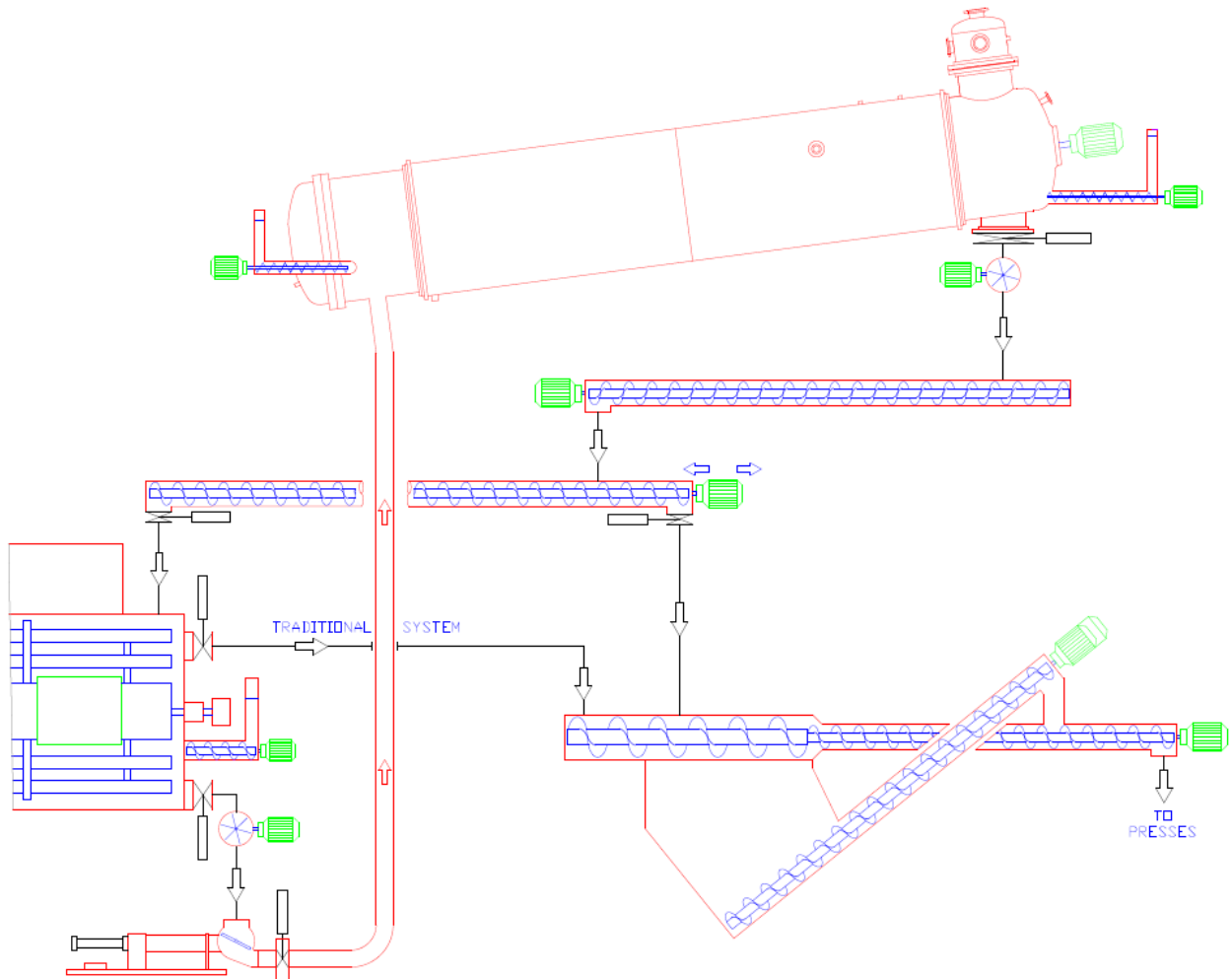
- Sterilizes fat and protein in one go
- No influences on quality end-product
- Less steam usage, only time and pressure needed
- Limited use of thermal energy
- Less kW installed
- Separate systems not needed
- Small footprint
- Proven technology

**MAVITEC**

# Continuous Sterilizer

CAT 1 / CAT 2 material according to method 1 - 142/2011

Example of system setup



Due to ongoing product improvements, data shown here is subject to change without notice.  
Contact Mavitec B.V. for latest specifications.

# MAVITEC

Galileistraat 32, 1704 SE Heerhugowaard, The Netherlands  
Tel.: +31 (0)72 574 59 88 - [info@mavitec.com](mailto:info@mavitec.com) - [www.mavitec.com](http://www.mavitec.com)

**Maximize the value of your by-products!**

© 2022 Mavitec B.V.